

VESSEL SANITATION INSPECTION REPORT (Continued)

IV. Results, Reference and Recommendations

The following information is provided regarding items which were defective. Additional information corresponding to each item number and reference number is available in the latest editions of the **Centers for Disease control and prevention Vessel Sanitation Program operations manual** , and the guide to ship sanitation , **World Health Organization**.

No.	Ref No	RESULTS AND RECOMMENDATIONS
		<u>Child Activity Center</u>
		Ensure that :
	41 *	1.Written guidance on the symptoms of common childhood illnesses shall be maintained in the CAC. IN PROGRESS
		2.A written policy on the procedures to be followed when a child develops symptoms of an infectious illness while at the center. IN PROGRESS
		<u>Integrated Pest Management</u>
	40 *	Ensure that an Integrated pest management plan is provided onboard the vessel is provided onboard the vessel as stated in the 8.0 of the VSP Operations man IN PROGRESS
		<u>Deck 5-Potwash</u>
	26	Several previously cleaned sheet pans were soiled with food residue DONE
		<u>Deck 5-Galley</u>
	20 *	The outside mounted thermometer on the milk cooler was broken and no thermometer was provided inside the cooler DONE
		<u>Crew Galley</u>
	07 *	One back flow device was leaking. Replace. DONE
		<u>Potwash - General</u>
	22 *	Thermometer on the 3-compartment sinks contained condensation making them difficult to read. Remove the bulk heads above sinks. (In Progress) GUARANTEE CLAIM
		<u>Windjammer</u>
	27 *	The drip tray in one soft serve machine was soiled with mix residue DONE
		<u>Potable Water</u>
	6 *	None of the chlorine analyzer / recorder charts have a printed 0 - 5 ppm range DONE
	8 *	The records of the tests performed on all reduced pressure principle backflow preventers was incomplete. DONE
	8 *	The flexible spray hose in the bridge bathroom preventer. Install a continuous pressure backflow preventer. DONE
	6 *	A review of the bunker chlorination calibration logs revealed that the chlorine analyzer

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		was not being calibrated at the start of bunkering. DONE
	8 *	There was no record of manual tests for free chlorine residual every 4 hours during onboard production of potable water from the evaporator and reverse osmosis plants. DONE
	8 *	The computer record of the potable water tank maintenance included inspection but no information on cleaning or disinfection DONE
		<u>Pools</u>
	10 *	There was no fecal accident response procedure available for review DONE
	10 *	Depth markers were not provided for the depth change in pools 2,3 or 4. DONE
	10 *	The shepherds hooks for pools 2,3, or 4 and the approved flotation devices were not easy to access or in a prominent location at each pool. DONE
	10 *	Anti-vortex drain covers were not installed in pools 1-4 and no information on the dual drains was available for review. No anti-vortex drain cover was provided in the kids pool. (In Progress) GUARANTEE CLAIM
		<u>Spas</u>
	10 *	There was no fecal accident response procedure available for review DONE
	10 *	Residual bromine logs with hourly entries were not available for review DONE
		<u>Air systems</u>
	41 *	A plan for maintenance of fan room equipment, including cleaning of cooling coils and condensate pans was not available. DONE
		<u>Medicals</u>
	1 *	The ship failed to make the 24 hour prior to arrival notification to the VSP at the port of call in San Juan. Copies of the VSP 2000 manual section. DONE
	2 *	A separate inventory of anti-diarrheal medication sales, and the 72 hour self-administered questionnaires for ill passengers or crew was not available for review. DONE
	2 *	The ship was reporting only cases as 3 or more loose stools over 24 hours. DONE
		<u>Provisions - Butcher shop</u>

Name of the Vessel M/S Explorer of the Seas	Date of Inspection 18-Nov-00
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No.	Ref No	RESULTS AND RECOMMENDATIONS
	36 *	The artificial light level at the meat grinder was below 220 lux. ON ORDER
	38 *	Wet mops and brooms were stored directly above various cleaning supplied to dry. DONE
		<u>Bars</u>
	21	There was a seam present along the bottom perimeter of the counter attached ice/ water dispensers where they join the counter. IN PROGRESS
		<u>Viking Crown - Pantry</u>
	36 *	The artificial light level along the clean glass storage racks was below 220 lux. (
	20 *	The was no integral or affixed thermometer in the milk refrigerator section of the WMF coffee machine. DONE
		<u>Cold Pantry</u>
	16	Cheese was tested at 50 F in the central reaching refrigerator. As per the Engineer this unit does not have sufficient air circulation. This unit should be used as day stores and foods in it should be at 45 F (+/- 2 F) DONE
		<u>Bakery</u>
	21	There were open bolt notes at the bottom base portion of the large dough mixe IN PROGRESS
	19 *	Open trolleys of rolls were not adequately protected. DONE
	38 *	A squeegee handle was stored on the deck. DONE
	21	The oven bottom gasket, right oven, was loose IN PROGRESS
	21	The gasket on the far right (port) profferwas damaged IN PROGRESS
	27 *	Slight mold growth was noted on the refrigerator gaskets DONE
		<u>Deck 4 - Dishwasher</u>
	22 *	The final rinse arm closest to the rinse compartment was not spraying(correcte DONE
	28 *	The dish wash trolleys were sorted, a few ok DONE
		<u>Elevators</u>
	33 *	The elevator door track was soiled with food debris DONE

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	33 *	The elevator trolley guards were soiled DONE
		<u>Hot Galley</u>
	28 *	A clean plate trolley was stationed underneath the paper towel dispenser across from the potwash soiled drop off. DONE
		<u>Tournant Station</u>
	21	The technical space panel was missing at the refrigerator unit . GUARANTEE CLAIM 126
		<u>Roast Station</u>
	28 *	There was dust on the shelves of the knife locker. DONE
		<u>Deck 4 - Potwash</u>
	38 *	The three bucket system was set up under soiled equipment at the soiled equipment drop off DONE
		<u>Deck 3 - Corridor</u>
	38 *	The mop was not hung to dry but stored in the bucket DONE
		<u>Pastry</u>
	33 *	The dish washer hoses were draped on the deck DONE
		<u>Dish Washer</u>
	22 *	Excessive suds were noted in the dishwasher to include the final rinse compart DONE
		<u>Wait Station forward port</u>
	38 *	Chemicals were stored in an unlabeled closet. DONE
	33 *	The closet bulkheads & deckheads were not finished IN PROGRESS
		<u>Promenade - Coffee station</u>
	16	The milk in the dispenser was tested at 52 F(< 4 hrs) DONE
	16	Ham & Cheese croissants were tested at 50 F (< 4 hrs) DONE
	16	The Ham in the freshly assembled sandwiches was tested at 66 F(The ham in the reaction was 39 F) DONE

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No.	Ref No	RESULTS AND RECOMMENDATIONS
	16	The tuna salad croissants were tested at 48 F DONE
	19 *	The Pie / Cake serving utensils were stored in standing water DONE
		<u>Food Service - general</u>
	16	Potentially hazardous ready to eat refrigerated foods were not date marked when held for more than 24 hrs. DONE
	16	A consumer advisory is not in place for under cooked / raw foods of animal origin. Under cooked eggs are served. IN PROGRESS
	20 *	Refrigeration unit thermometers were not placed in the warmest part of the refrigerators. (In Progress) GUARANTEE CLAIM
		<u>Ice machines</u>
	21	Porous gasket material, white was noted on the upper panels of the ice machine DONE
		<u>Ice machines - multiflow</u>
	21	A black, porous, insulation material was noted on the non-food contact side of the ice compartment plastic cover. DONE
		<u>Ice machines</u>
	20 *	White porous gasket material was noted in the ice crusher upper compartment. IN PROGRESS
		<u>Studio B - Port side</u>
	20 *	Tape and loose sealant was noted in the upper food / ice water compartment of the ice machine. DONE
		<u>Deck -4 Bakery</u>
	16	Vegetable topped foccacio was tested at 70 F(< 4 hours) DONE